

Elegant Buffet

Choice of Two of the Following:

Grilled Sliced Steak au Jus

Seared in seasonings with Olive oil finished in the oven and topped with peppercorn drizzle

Lemon Basil Chicken

Boneless breast of chicken with lemon pepper, fresh basil drizzle

Poached Salmon Provencal

Filet of salmon on a bed of ripen tomatoes, shallots, fresh bouquet of fresh basil, chives and tarragon, Olive oil and zest of lemons

Sliced Roasted Pork Loin with Spiced Apricot Sauce

A simple blend of Dijon mustard with apricot preserves with a hint of Balsamic vinegar and brown sugar

Grilled Portobello Mushrooms (vegetarian)

Choice of Two of the Following Side:

Garlic Herb Whipped Mashed Potatoes and Savory Gravy

Oven Roasted New Potatoes with Garlic and Rosemary

Three Rice Pilaf

Seasonal Vegetable Medley

Butterscotch and Black Pepper Baby Carrots

Quick Sauteed Zucchini with Sundried Tomatoes and Fresh Basil

The Following Included on the Buffet:

Organic Spinach Salad

Orange segments, red onion ringlets and toasted almonds with white zinfandel balsamic vinaigrette

Freshly Baked Dinner Rolls with Butter Pats

Tray Passed and Stationary Hors D'oeuvres Options

Choose Up to Three Selections:

Cocktail Meatballs

Choice of barbecue, teriyaki, marinara or curry style

Tokyo Stixs

Ribbons of chicken breast and green onions marinated in teriyaki sauce and grilled to perfection

Chicken Cordon Bleu Minis

Pastry puffs stuffed with Swiss cheese, chicken and ham served with honey mustard

Sassy Samosas

Pastry stuffed with mashed potatoes, green onions, cabbage and carrots with hint of curry

Bruschetta

Chopped Roma tomatoes, garlic, Olive oil and chiffonade fresh basil served with toasted baguettes

Fruit & Cheese Platter

A selection of domestic cheeses garnished with fresh fruits and table crackers

\$24.95 per Person

Subject to 18% Service Charge Plus Local Sales Tax

Lavish Buffet

Choice of Two of the Following:

Grilled Sliced Steak Diane

Pan seared in seasonings with butter and Olive oil finished in the oven and drizzled with mushroom Cognac sauce

Chicken Dijon

Boneless breast of chicken with shallots, fresh tarragon and parsley with Dijon mustard and hint of cream

Seared Ahi Tuna Medallions with Wasabi Ginger Glaze

Painted with marmalade with soy sauce, wasabi and ginger with chopped cilantro

Sliced Roasted Pork Loin with Balsamic Glazed Peach Sauce

Polenta Rustica (vegetarian)

Rounds of Parmesan polenta topped with sautéed wild mushrooms, marjoram, Marsala and hint of cream

Choice of Two of the Following Side:

Garlic Herb Whipped Mashed Potatoes and Savory Gravy

Oven Roasted New Potatoes with Garlic and Rosemary

Three Rice Pilaf

Seasoned Brittany Medley

Butterscotch and Black Pepper Baby Carrots

Quick Sauteed Zucchini with Sundried Tomatoes and Fresh Basil

Quick Sauteed French Beans & Zucchini with Pine Nuts

The Following Included on the Buffet:

Mixed Field Greens Salad

Seasonal fruit, candied walnuts and Bleu cheese crumbles with raspberry honey vinaigrette

Freshly Baked Dinner Rolls and Artisan Rustic Breads with Butter Pats

Tray Passed and Stationary Hors D'oeuvres Options

Choose Up to Three Selections:

Fruit & Cheese Platter

A selection of imported and domestic cheeses garnished with fresh fruits, dried fruits, nuts and gourmet crackers, flatbread crackers and Lavosh

Chix Stix

Chicken breast flavored with lemon and garnished with snow peas on sticks

Ahi Yakitori

Seared skewered Ahi tuna drizzled with Q-sabi sauce (creamy sauce of wasabi and cucumbers)

Artfully Displayed Steak OR Chicken Satay (OR Combo)

Marinated in a blend of coconut milk and spices beautifully displayed on fresh pineapple stems served with spicy peanut sauce

Lime Jalapeno Hummus

A blend of pureed chick peas, jalapenos, cilantro and lime juice crowned with pita wedges

Italian Batons

Plump grape tomatoes with fresh Mozzarella skewers drizzled with Balsamic glaze

\$29.95 per Person

Subject to 18% Service Charge Plus Local Sales Tax

Prestigious Buffet

Choice of Two of the Following:

Grilled Beef Tenderloin with Demi Glace
Chicken Marsala

Boneless breast of chicken sauced with sautéed wild mushrooms, marjoram, Marsala and hint of cream

Poached Halibut with Lemon Dill Beurre Blanc
French Bread Casserole (vegetarian)

Layered and overlapped sliced French bread with spinach, onion and exotic mushrooms baked in eggs and cream topped with Gruyere and Swiss cheese

Choice of Two of the Following Side:

Smashies with Truffle Oil and Fresh Chives
Oven Roasted New Potatoes with Garlic and Rosemary
Lemon Orzo with Cremini Mushrooms
Roasted Asparagus Spears

Served Room Temperature with Lemon Tarragon Sauce

Butterscotch and Black Pepper Baby Carrots
Quick Sautéed Zucchini with Sundried Tomatoes and Fresh Basil
Quick Sautéed French Beans & Zucchini with Pine Nuts

The Following Included on the Buffet:

Arugula Salad
Tossed with Julienned Beets and Goat Cheese Dotted with Walnuts
Freshly Baked Dinner Rolls and Artisan Rustic Breads with Butter Pats

Tray Passed and Stationary Hors D'oeuvres Options

Choose Up to Three Selections:

Surf n Turf

“Shaken Not Stirred” Shrimp Martinis

Plump shrimp with house made Pico de Gallo, avocados, spicy cocktail sauce served in disposable martini glasses

AND

Mini Beef Wellingtons

Beef tenderloin medallions with imported mushrooms wrapped in French style puff pastry

Fruit & Cheese Platter

A selection of imported and domestic cheeses garnished with fresh fruits, dried fruits, nuts and gourmet crackers, flatbread crackers and Lavosh

Smoked Salmon

Served with toasted baguettes with whipped cream cheese, capers and chopped Bermuda onion

Wee Brie

Raspberry and brie encased in puff pastry baked golden

Mediterranean Medley Platter

An assortment of roasted red pepper hummus, marinated artichoke hearts, spanakopitas, Kalamata olives, dolmades, Greek feta with flatbread crackers and seasoned Pita chips

\$34.95 per Person

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Piattini Buffet. . .

The Small Plate Affair (#1)

Choose Up to Four Selections from List #1:

'One Potato, Two Potato, Three Potato Bar!'

Guests' Will Fill Disposable Martini Glasses with the Following:

Garlic Whipped Mashed Potatoes: *Cheddar cheese, chopped bacon, sour cream, scallions and savory brown gravy*

Buttery Sweet Mashers: *Mini marshmallows, brown sugar, maple syrup, candied walnuts*

'Eggstravanza!' ~Classic Deviled Eggs by the Dozen

Egg yolks blended with sour cream, mayonnaise and minced red onions with Dijon mustard and dash of Tabasco

Fruit & Cheese Platter

A selection of imported and domestic cheeses garnished with fresh fruits, dried fruits, nuts, gourmet and flatbread crackers with Lavosh

Vertical Vegetable Crudite Culinary Display

Unique display of fresh seasonal vegetables in clear glass vases elevated at various height with lemon tarragon sauce

Lime Jalapeno Hummus

A blend of pureed chick peas, jalapenos, cilantro and lime juice crowned with pita wedges

Italian Batons

Plump grape tomatoes with fresh Mozzarella skewers drizzled with Balsamic glaze

Bruschetta Rustica & Bruschetta Polenta Platter

Toasted baguettes topped with Roma tomatoes, garlic and chiffonade basil and polenta wedges with sun-dried tomato salsa

Chicken Bruschetta

Toasted baguettes topped with grilled chicken breast and caramelized onions dotted with pesto

AlbÓndigas Rojo

Tender handmade meatballs poached in spicy red sauce

Chix Stixs

Chicken breast flavored with lemon and garnished with snow peas on sticks

The Girl from Empanada

Hand made crescents filled with Panamanian flavored shredded chicken breast and seasonings

Musabi (moo-soo-bee)

Hawaiian sushi staple! Fried Spam on sushi rice with avocados, cucumbers with black sesame seeds wrapped with nori

Wee Brie

Raspberry and brie encased in puff pastry baked golden

Sassy Samosas

Pastry stuffed with mashed potatoes, green onions, cabbage and carrots with hint of curry

It's Greek to Me!

Triangle filo pastry filled with spinach and Feta baked golden

Antipasto Piatti!

A bountiful array of marinated artichoke hearts, marinated mushrooms, pepperoncinis, roasted red peppers, imported olives, Provolone, Genoa salami, sliced baguettes and imported crackers

Piattini Buffet. . .

The Small Plate Affair (#2)

Choose Up to Four Selections from List #2:

Jack Daniels Sliders

Marinated steak grilled and sliced with caramelized onions and horseradish mayo on freshly baked cocktail rolls

Ahi Yakitori

Seared skewered Ahi tuna drizzled with Q-sabi sauce (creamy sauce of wasabi and cucumbers)

Sorry Charlie!

Sushi grade Ahi tuna marinated in lime juice with a blend of exotic Asian seasonings on disposable wonton spoons

“Shaken Not Stirred” Shrimp Martinis

Plump shrimp with house made Pico de Gallo, avocados, spicy cocktail sauce served in disposable martini glasses AND chilled shrimp served with spicy cocktail sauce and lemon wedges

Smoked Salmon

Served with toasted baguettes with whipped cream cheese, capers and chopped Bermuda onion

Coco Lopez

Plump shrimp rolled in flaky coconut served in corn tortilla baskets with marmalade drizzle

Spicy Gazpacho Shooters

A blend of tomatoes, cucumbers, peppers and onions with plenty of seasonings with a suspended plump shrimp

Mejillones a la Vinagreta

Chilled green lipped mussels on the half shell with a vinaigrette with tri-colored peppers and scallions with a dash of red pepper sauce served on silver platter with shredded lettuce (beautiful presentation)

Crab Rangoon

Morsels of snow crabmeat, cream cheese and spices wrapped in crisp spring roll wrapper served with soy sauce and sweet n sour sauce

Steak & Thai'ed

Skewered Thai flavored steak with fresh mint served with a lime, jalapeno and mint sauce

Cali Mini Crab Cakes

Served with spicy Remoulade sauce

Mini Beef Wellingtons

Beef tenderloin medallions with imported mushrooms wrapped in French style puff pastry

Artfully Displayed Steak OR Chicken Satay (OR Combo)

Marinated in a blend of coconut milk and spices beautifully displayed on fresh pineapple stems with spicy peanut sauce

Scallops Wrapped in Bacon~Served with honey mustard sauce

Maki Sushi

Smoked salmon with fresh spinach leaves, roasted sesame seeds hand and double rolled in nori and rice paper

Norwegian Smoked Salmon Platter

Served with whipped cream cheese, chopped eggs, capers, lemons, minced red onion with mini bagels, mini cocktail rye bread and sliced baguettes

Mediterranean Medley Platter

An assortment of roasted red pepper hummus, marinated artichoke hearts, spanokopitas, Kalamata olives, dolmades, Greek feta with flatbread crackers and seasoned Pita chips

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